

Historic, archived document

Do not assume content reflects current
scientific knowledge, policies, or practices.

HOW IS THE QUALITY DETERMINED?

- A Federal-State Grader (shown below) uses a micrometer to measure the height of the thick white of broken-out eggs.

He will also observe the condition of the yolk.



BN 10944

- This is a new and efficient sampling and testing method used by the Federal-State Grading Service to qualify Fresh Fancy or Grade AA eggs under this Quality Control Program.

WHAT DO THESE FRESH FANCY OR GRADE AA EGGS MEAN TO ME, THE CONSUMER?

- These eggs have passed all the strict requirements of the highest quality that the U.S. Department of Agriculture assigns to eggs.

GPO : 1963 O—690-122

For sale by the Superintendent of Documents, U.S. Government
Printing Office, Washington, D.C., 20402 - Price 5 cents

Q280,39
ag 8 m
No. 26

26



**FRESH
FANCY
OR
GRADE AA
EGGS**

PRODUCED and MARKETING
under FEDERAL-STATE
QUALITY CONTROL PROGRAM

MARKETING BULLETIN NO. 26
U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
POULTRY DIVISION NOVEMBER 1963

WHAT ARE FRESH FANCY OR GRADE AA EGGS UNDER USDA'S QUALITY CONTROL PROGRAM?

- Fresh shell eggs that meet the highest standards of quality of the U.S. Department of Agriculture.

BEST FOR ANY USE . . .



**THICK, HIGH WHITE
FIRM, HIGH YOLK**



**WONDERFUL
TO FRY
AND POACH**



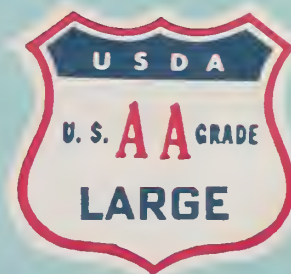
HOW DO EGGS QUALIFY FOR THIS GRADE?

- GATHERED FREQUENTLY
- COOLED IMMEDIATELY AFTER GATHERING
- MAINTAINED AT IDEAL TEMPERATURE
- MARKETING PROMPTLY
FROM FARM TO CONSUMER

LOOK FOR THESE MARKS WITH BOXED STATEMENT



PRODUCED and MARKETING
under FEDERAL - STATE
QUALITY CONTROL PROGRAM



PRODUCED and MARKETING
under FEDERAL - STATE
QUALITY CONTROL PROGRAM